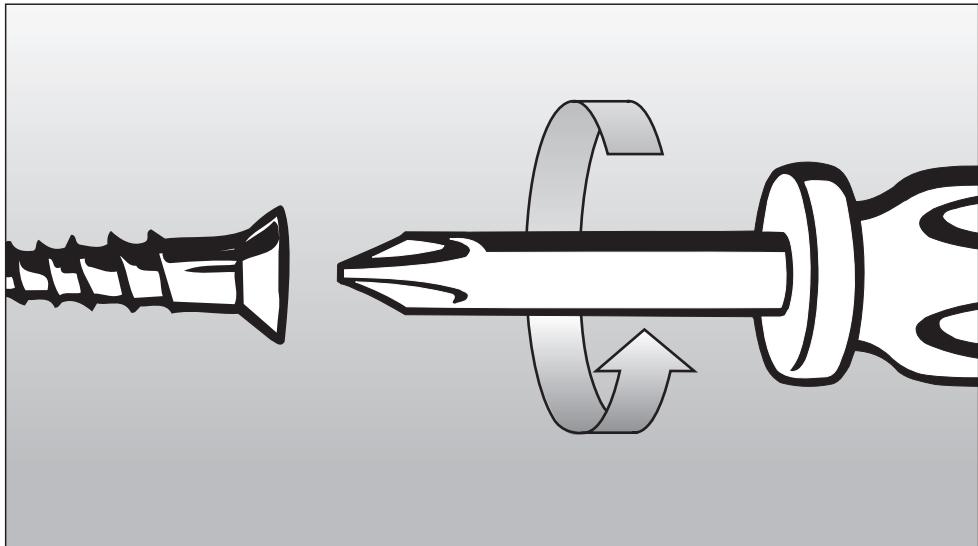


## Installation instructions



### Gas hobs KM 370 G / KM 370-1 G KM 371 G KM 390 G / KM 391 G

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 05 827 720

- 
- (GB)** This appliance can be used in countries other than those specified on the appliance. It is, however, set up for connection to the gas and electricity supplies in the countries specified. For use in other countries please contact the Miele spare parts or customer service department in your country.
- (D)** Das Gerät ist auch für den Gebrauch in anderen als auf dem Gerät angegebenen Bestimmungsländer zugelassen. Die landesspezifische Ausführung und die Anschlussart des Gerätes haben wesentlichen Einfluss auf den einwandfreien und sicheren Betrieb. Für den Betrieb in einem anderen als auf dem Gerät angegebenen Bestimmungsland wenden Sie sich bitte an den für das Land zuständigen Kundendienst.
- (E)** El aparato está autorizado para el uso en países diferentes a los países de destino indicados. La ejecución específica para cada país y el tipo de conexión del aparato influyen de forma decisiva en el funcionamiento correcto y seguro. Para el funcionamiento en un país diferente al país de destino indicado en el aparato, consulte al Servicio Post-venta autorizado para el país.
- (F)** Cet appareil est également homologué dans des pays différents de ceux mentionnés sur l'appareil. Pour que l'appareil fonctionne parfaitement et en toute sécurité, il est important de disposer de l'exécution spécifique au pays et du type de raccordement approprié. Pour le fonctionnement dans un pays autre que celui spécifié sur l'appareil, veuillez vous adresser au service après-vente du pays où sera installé l'appareil.
- (I)** L'apparecchio può essere usato anche in paesi diversi da quello indicato sull'apparecchio stesso. Tuttavia, le varianti specifiche di un determinato paese e il tipo di allacciamento alla rete hanno un'importanza fondamentale per il suo sicuro e corretto funzionamento. Per questo se si vuole usare l'apparecchio in un paese diverso rivolgersi al servizio di assistenza tecnica Miele del paese in cui si intende usarlo.
- (NL)** Het apparaat is ook toegelaten voor gebruik in andere landen dan de landen die op het apparaat vermeld staan. De specifieke uitvoering en de aansluitwijze zijn van groot belang voor het goed en veilig functioneren. Neem daarom contact op met de Technische Dienst van de fabrikant in uw land als u het apparaat in een land wilt gebruiken dat niet op het apparaat vermeld staat.

---

## **Gas-heated appliances**

### **Safety precautions to take if you smell gas**

- Turn off the gas emergency control valve immediately.  
This is usually located near the gas meter.
- Eliminate all sources of ignition in a safe manner.  
Do not smoke, light cigarette lighters or matches.
- Do not operate electrical lights or switches, i.e. do not switch them "On" or "Off".
- Open all doors and windows to ventilate the area.
- If the smell of gas persists, evacuate the building.

### **In the U.K you must now:**

- Call TRANSCO (Tel: 0 800 111 999)
- Arrange for an appointment of a **Corgi** registered gas installer to visit the site  
(Tel: Talking pages 0 800 600 900)

**In other countries please follow relevant country specific procedures on gas.**

# Contents

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## Building in

Fit wall units and extractor hood before fitting the hob, to avoid damaging the appliance.

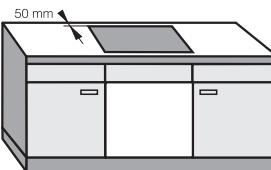
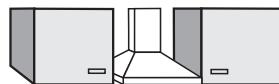
► The veneer or laminate coating of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.

Any backmoulds must be of heat-resistant material.

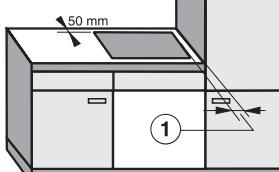
► Ideally the gas hob should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the hob (see illustrations).

► This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage, subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

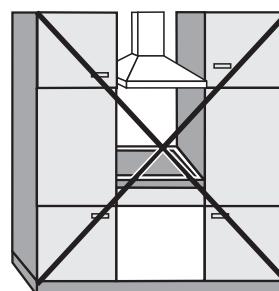
Due to the heat radiated by the hob and to allow cooking fumes to dissipate, it is essential that a minimum safety distance ① of **150 mm** is maintained between the worktop cut-out and adjacent furniture, e.g. a tall unit.



recommended



not recommended

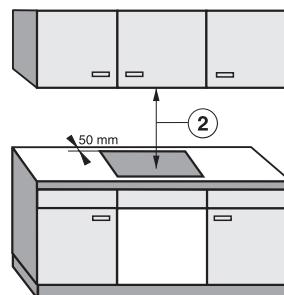


not allowed

# Safety instructions

- The room in which the gas hob is installed must be at least 20 m<sup>3</sup> in size with a door or window in it which can be opened to the outside air.
- Using the gas hob will cause a build-up of heat and moisture in the room in which it is installed. Ensure that the room has sufficient natural or mechanical means of ventilation, e.g. an extractor.
- If the hob is used for very long periods of time additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the extractor on the highest setting.
- The hob may be installed above a Miele oven, if the work-top is at least 40 mm thick.
- An electric fryer must not be installed next to a gas hob, as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 300 mm between these two appliances.
- This gas hob must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator or freezer. The high temperatures radiated by the hob could damage the appliance below.

## Safety distance above the appliance



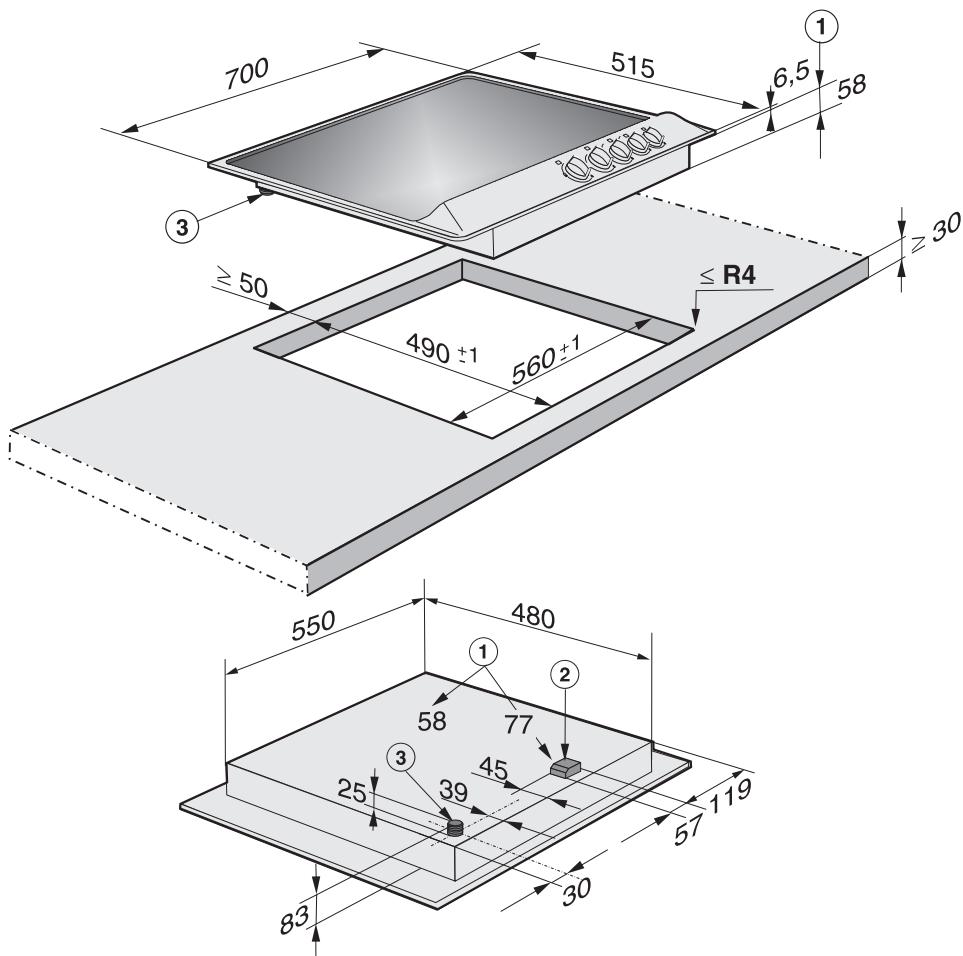
- ② A minimum safety distance must be maintained between the appliance and a cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details.
- If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between them and the hob below.

All dimensions in this instruction booklet are given in mm.

Keep these instructions in a safe place and pass them on to any future user/owner of the appliance.

# Appliance dimensions and worktop cut-out

## KM 370



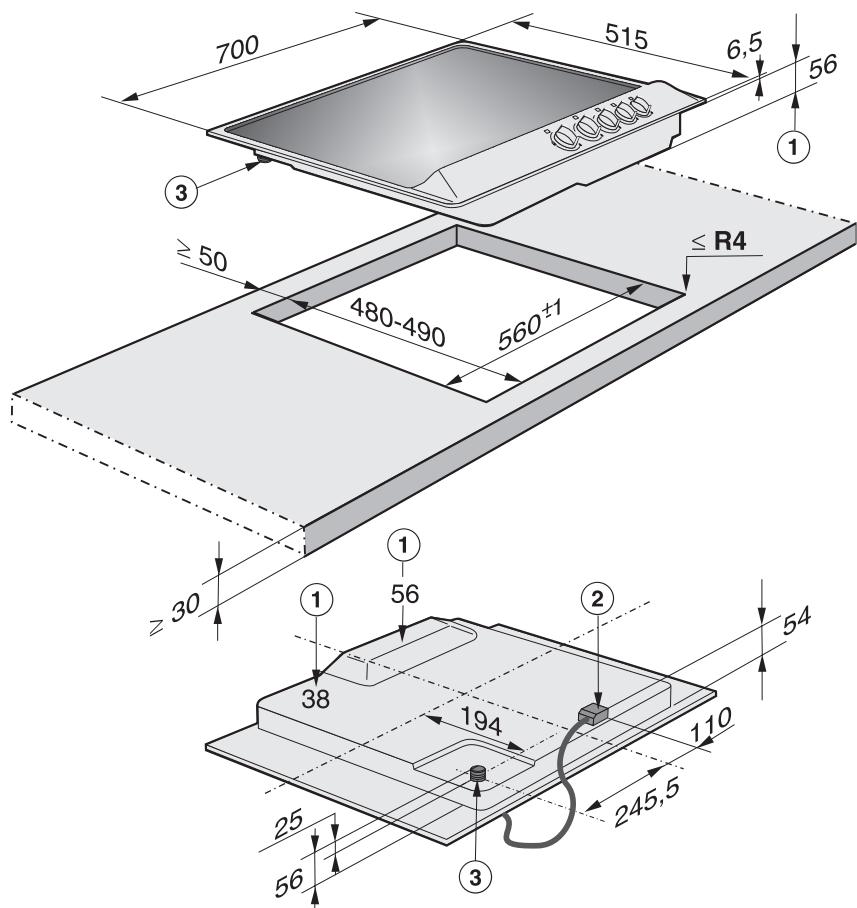
① Building-in depth

② Mains connection box

③ Gas connection R 1/2 - ISO 7-1 (DIN2999)

# Appliance dimensions and worktop cut-out

## KM 370-1 G



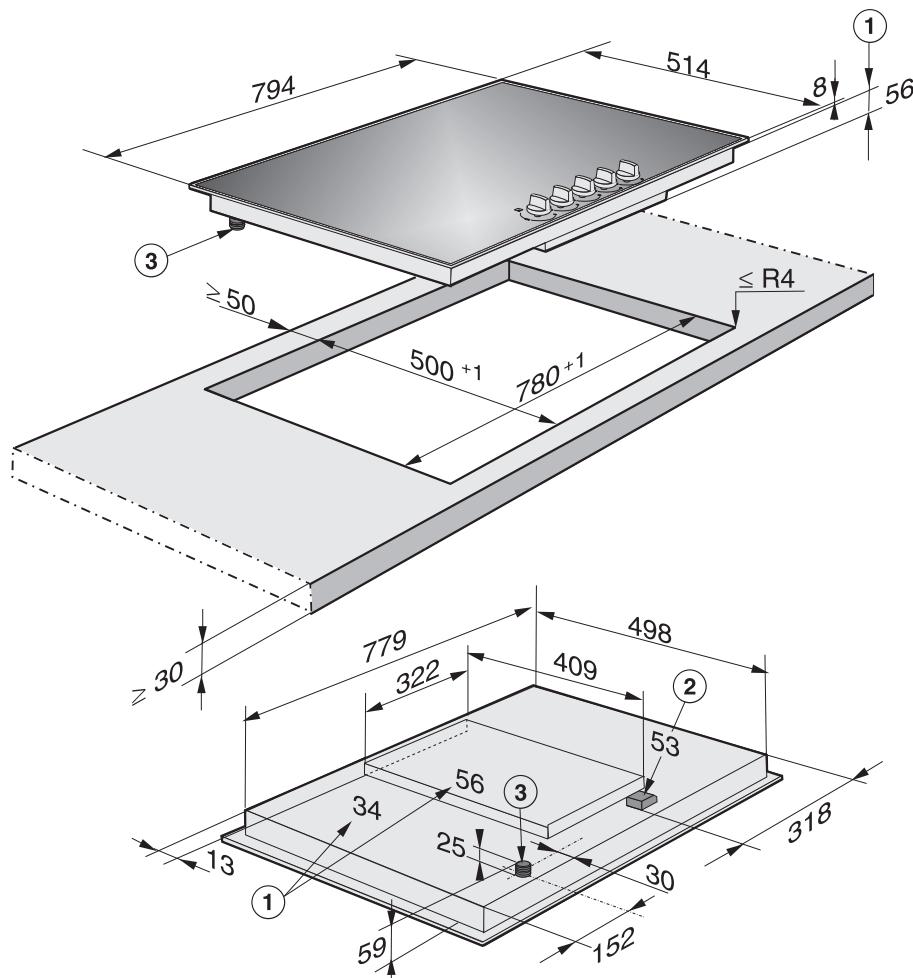
① Building-in depth

② Mains connection box

③ Gas connection R  $1\frac{1}{2}$  - ISO 7-1 (DIN2999)

# Appliance dimensions and worktop cut-out

KM 371



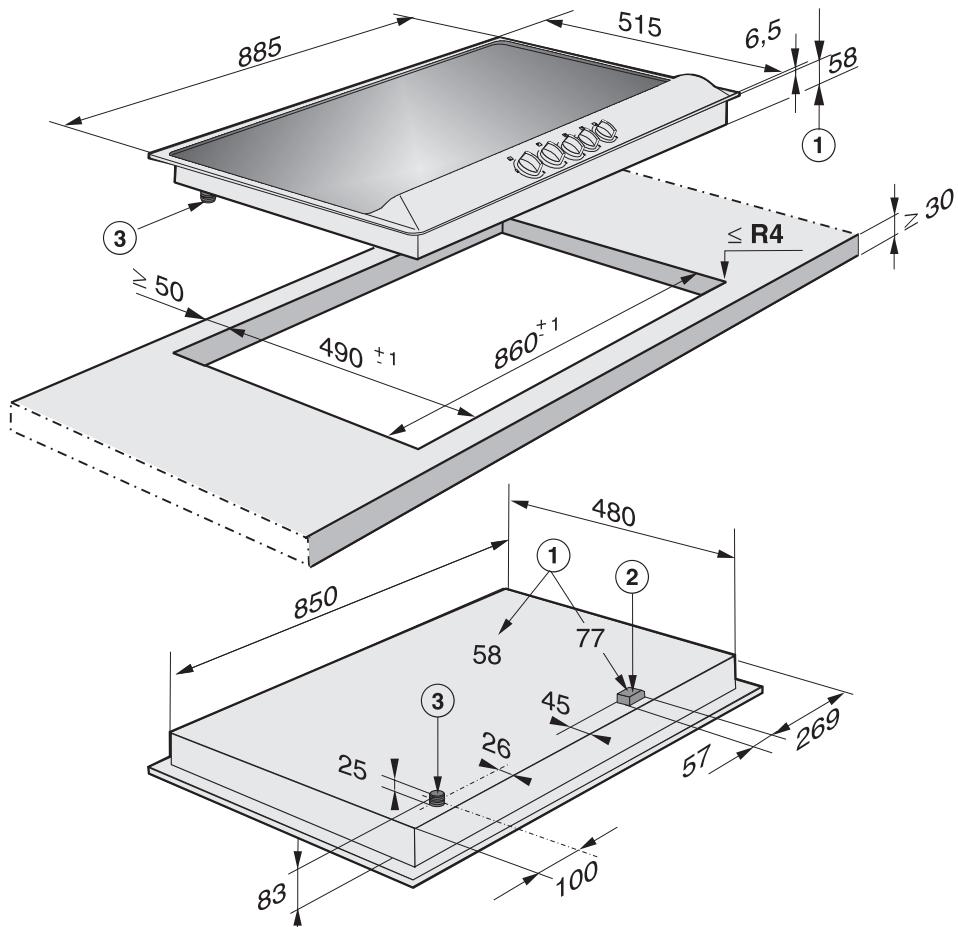
① Building-in depth

② Mains connection box

③ Gas connection R  $1\frac{1}{2}$  - ISO 7-1 (DIN2999)

# Appliance dimensions and worktop cut-out

## KM 390



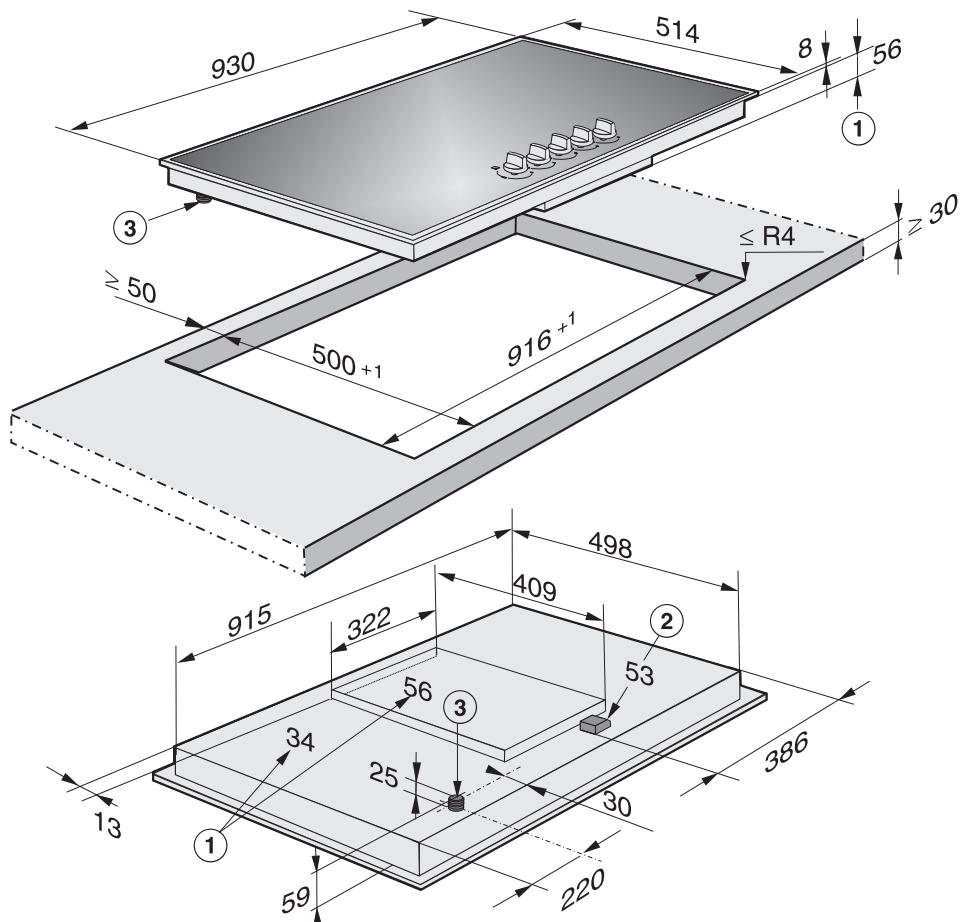
① Building-in depth

② Mains connection box

③ Gas connection R 1 $\frac{1}{2}$  - ISO 7-1 (DIN2999)

# Appliance dimensions and worktop cut-out

KM 391



① Building-in depth

② Mains connection box

③ Gas connection R 1/2 - ISO 7-1 (DIN2999)

## Appliance dimensions and worktop cut-out

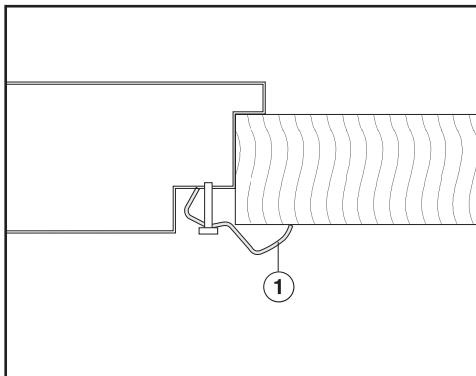
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- Prepare the worktop cut-out as shown in the diagram.  
Remember to maintain a minimum safety distance of 50 mm between the hob and the back wall and 150 mm between it and a side wall or tall unit to the right or left of the hob.  
(See "Warning and Safety instructions").
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

If during installation, the corners of the frame are not flush with the worktop surface, the corner radius, Max R4 can be carefully scribed to suit.

## Building in the appliance

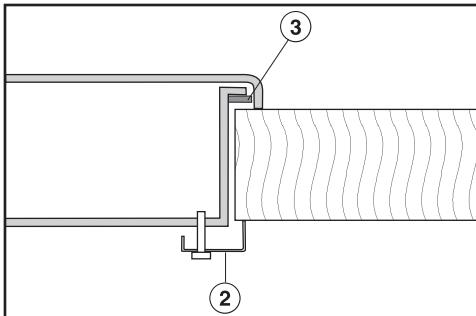
- Feed the electricity connection cable through the cut-out and connect.
- Place the gas hob in the prepared cut-out.
- Make the gas connection (see relevant section).



## Securing the appliance

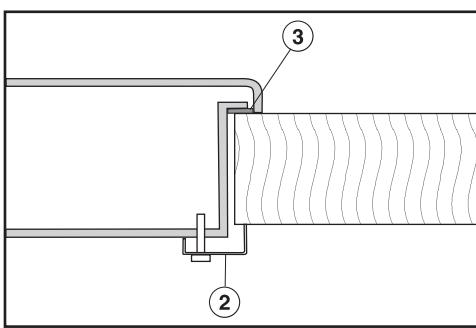
### KM 371 G / KM 391 G

- Secure the gas hob at the **front** and **rear** with fixing brackets ① supplied as shown.



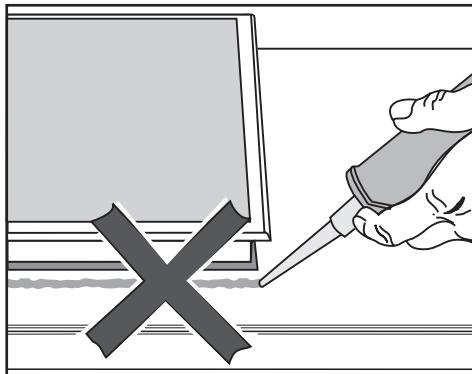
### KM 370 G / KM 370-1 G / KM 390 G

- Secure the gas hob at the **front** with fixing brackets ① and **rear** with fixing brackets ② supplied as shown. Tighten the screws until seal ③ sits flush with the worktop.



## Installation

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Do not let sealant get in between the hob frame and the worktop. This could cause difficulties if the hob ever needs to be taken out for servicing and possibly result in damage to the hob frame or the worktop.

The sealing strip under the edge of the top part of the hob provides a sufficient seal for the worktop.

## Electrical connection

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Please make sure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable isolator or a double pole fused spur connection unit which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays).

### **Important U.K.**

This appliance is supplied for connection to a single phase 230-240 V 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

### **WARNING**

**THIS APPLIANCE MUST BE EARTHED**

# Electrical connection

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## Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system, which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and where there is any doubt, the electrical wiring in the home should be tested by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

Connection to the gas supply, or conversion from one type of gas to another should only be undertaken by an approved and registered gas installer in strict accordance with local and national safety and building regulations, (e.g. Corgi registered in the U.K.) Every appliance should have its own isolating valve and test point.

Check with your local gas supplier about the type of gas and its calorific value, and compare this information with the type of gas quoted on the hob data plate.

The installer is responsible for ensuring that the appliance functions correctly when installed.

Depending on country, the hob is supplied ready for connection to natural gas or liquid gas (refer to label on the appliance).

United Kingdom:  
GB II 2 H 3+ 20 mbar, 28-30/37 mbar

Ireland:  
IE II 2 H 3+ 20 mbar, 28-30/37 mbar

Depending on country a set of jets for conversion to natural or liquid gas may be included with the hob.

Please contact your dealer or agent for the appropriate conversion jets if necessary.

## Connection

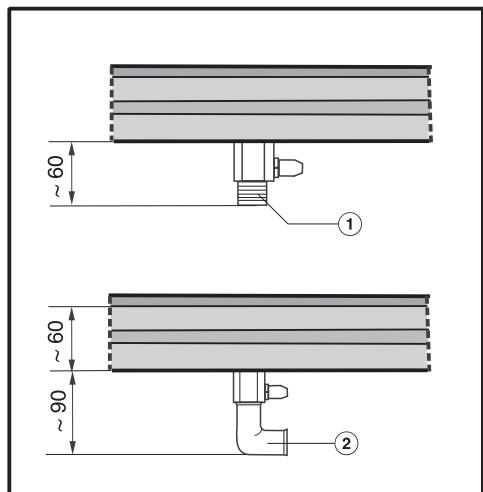
Conversion to another type of gas is described under the relevant Section.

The gas connection must be installed so that connection can be made either from inside or outside the kitchen unit, and the isolating valve must be easily accessible and visible (by opening one of the kitchen unit doors, if necessary).

A test for possible leakages must be carried out after installation.

Safety regulations demand that a pressure test point is installed near a gas hob to allow an engineer to test the pressure, following servicing.

# Gas Connection



- ① Connection with test point specifically for GB
- ② Connection with test point specifically for GB and 90° angle

## Natural gas / liquid gas

- The appliance is supplied with an R 1/2" - ISO 7-1 (DIN 2999) gas connection point.
- An appropriate rigid connection and isolating valve must be installed for final connection.
- The gas connection must be so sited that it is not adversely heated when the appliance is in operation.

After installing the appliance the gas burners have to be set for local conditions.

When the gas hob has been installed it is essential to check that neither the gas pipe nor the electricity cable is in contact with hot parts of the appliance or hot gas exhaust, otherwise heat damage to the pipe and cable could occur.

## Burner ratings

Nominal rating for all gas types with the burner full on

| Burner        | Gas type      | KM 370 G / KM 370-1 G / KM 371 G |     | KM 390 G / KM 391 G |     |
|---------------|---------------|----------------------------------|-----|---------------------|-----|
|               |               | kW                               | g/h | kW                  | g/h |
| Small burner  | Natural gas H | 1.00                             | -   | 1.00                | -   |
|               | Liquid gas    | 1.00                             | 73  | 1.00                | 73  |
| Normal burner | Natural gas H | 1.75                             | -   | 1.75                | -   |
|               | Liquid gas    | 1.75                             | 127 | 1.75                | 127 |
| Large burner  | Natural gas H | 3.00                             | -   | 3.00                | -   |
|               | Liquid gas    | 3.00                             | 218 | 3.00                | 218 |
| Wok           | Natural gas H | 4.00                             | -   | 4.50                | -   |
|               | Liquid gas    | 4.00                             | 291 | 4.50                | 327 |
| Total:        | Natural gas H | 11.50                            |     | 12.00               |     |
|               | Liquid gas    | 11.50                            | 837 | 12.00               | 873 |

Nominal rating at low setting

| Burner        | Gas type      | KM 370 G / KM 370-1 G / KM 371 G |  | KM 390 G / KM 391 G |  |
|---------------|---------------|----------------------------------|--|---------------------|--|
|               |               | kW                               |  | kW                  |  |
| Small burner  | Natural gas H | 0.27                             |  | 0.27                |  |
|               | Liquid gas    | 0.27                             |  | 0.27                |  |
| Normal burner | Natural gas H | 0.38                             |  | 0.38                |  |
|               | Liquid gas    | 0.38                             |  | 0.38                |  |
| Large burner  | Natural gas H | 0.55                             |  | 0.55                |  |
|               | Liquid gas    | 0.55                             |  | 0.55                |  |
| Wok           | Natural gas H | 1.10                             |  | 0.28                |  |
|               | Liquid gas    | 1.10                             |  | 0.25                |  |

## Conversion to another type of gas

### KM 370 G / KM 370-1 G / KM 371 G

When converting to another type of gas, the main jets and the small jets on all burners have to be changed.

Screw in the new jets according to the following table.

The jet markings refer to 1/100 mm of the jet diameter.

Contact your local gas supplier if the natural gas connection pressure is less than 18 mbar or higher than 25 mbar.

### For U.K. and IE

|                      | Main<br>jet Ø  | Small<br>jet Ø |
|----------------------|----------------|----------------|
| <b>Natural gas H</b> |                |                |
| Small burner         | 0.76           | 0.39           |
| Medium burner        | 1.00           | 0.42           |
| Large burner         | 1.29           | 0.54           |
| Wok                  | 1.29 /<br>0.63 | 0.80           |
| <b>Liquid gas</b>    |                |                |
| Small burner         | 050            | 0.23           |
| Medium burner        | 0.65           | 0.32           |
| Large burner         | 0.85           | 0.40           |
| Wok                  | 0.97 /<br>0.37 | 0.54           |

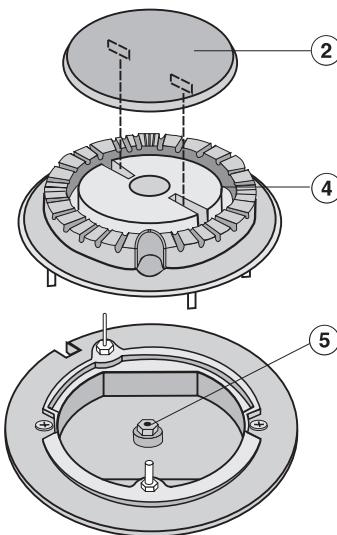
# Conversion to another type of gas

## Changing the jets

Disconnect the gas hob from the electricity supply by switching off at the socket and withdrawing the plug or by removing the mains fuse.

## Changing the main jets

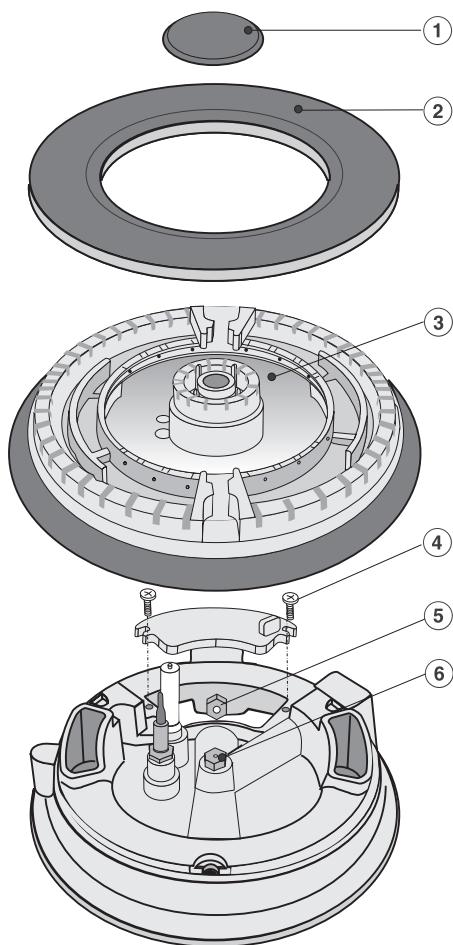
### Small, medium and large burners



- Take off the pan support, burner cap ② and the burner head ④.
- Using an M7 socket spanner unscrew the main jet ⑤.
- Change the main jet.

# Conversion to another type of gas

## Wok burner



- Take off the burner cap (1), burner ring (2) and burner head (3).
- Loosen screws (4) and remove the cover plate.
- Using an M7 socket spanner unscrew the main jets (5) (larger diameter jet) and (6) (smaller diameter jet).
- Change the main jets.

# Conversion to another type of gas

## Changing the small jets

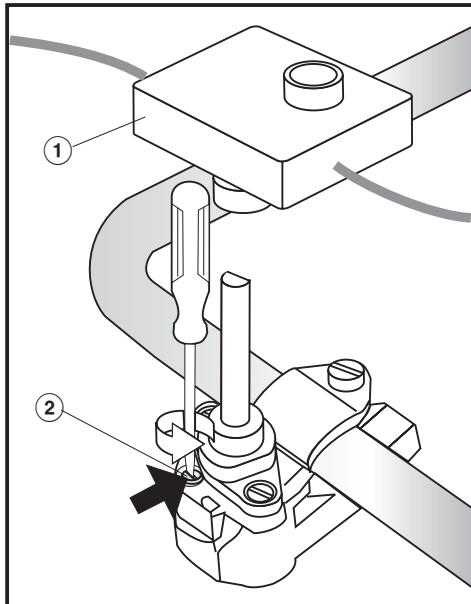
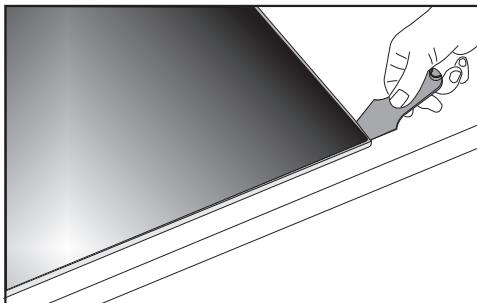
(for all burners)

To change the small jets, the burner securing screws must first be loosened and the upper section of the appliance removed.

- Remove the operating controls by pulling them upwards.
- Remove the upper section.

N.B. To remove a ceramic upper section:

Insert the lever supplied between the frame and the worktop, prise up the upper section and remove.



- Remove the ignitor ①.
- Using a small screwdriver, unscrew the small jet ② in the gas fitting.
- Pull the jet out with a pair of pointed pliers.
- Select the jets as shown in the table, fit, reversing the procedure, and secure.

# Conversion to another type of gas

---

## After changing the jets

- Assemble the removed burner parts in reverse order and check for leaks by operating the burner without the upper section of the hob in place (use a match to ignite the flame).
- Remove the burner parts again.
- Then replace the upper section of the hob.

- Screw in the burner bases and re-assemble the burner parts, making sure they are in the correct order.
- Replace the controls.
- Finally ignite all the burners to check that they are operating correctly.

The flame must not go out in the lowest setting, or when the control is turned quickly from a high to a low setting.

In the highest setting the flame must have a distinctive and visible core.

Stick the label supplied with the jets above the label stating the type of gas being used.

## Conversion to another type of gas

### KM 390 G / KM 391 G

When converting to another type of gas, the main jets and the small jets on all burner have to be changed.

Screw in the new jets according to the following table.

The jet markings refer to 1/100 mm of the jet diameter.

Contact your local gas supplier if the natural gas connection pressure is less than 18 mbar or higher than 25 mbar.

#### For U.K. and IE

|                      | Main jet Ø     | Small jet Ø    |
|----------------------|----------------|----------------|
| <b>Natural gas H</b> |                |                |
| Small burner         | 0.76           | 0.39           |
| Medium burner        | 1.00           | 0.42           |
| Large burner         | 1.29           | 0.54           |
| Wok                  | 1.40 /<br>0.68 | 0.88 /<br>0.42 |
| <b>Liquid gas</b>    |                |                |
| Small burner         | 0.50           | 0.23           |
| Medium burner        | 0.65           | 0.32           |
| Large burner         | 0.85           | 0.40           |
| Wok                  | 0.97 /<br>0.37 | 0.52 /<br>0.23 |

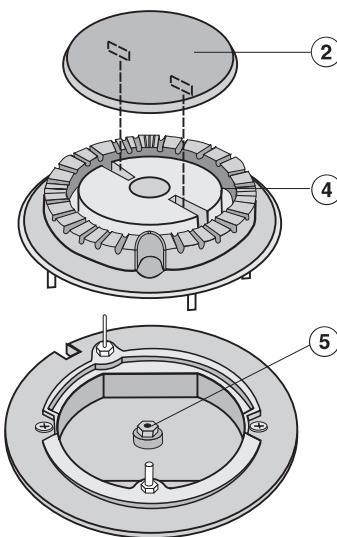
# Conversion to another type of gas

## Changing the jets

Disconnect the gas hob from the electricity supply by switching off at the socket and withdrawing the plug or by removing the mains fuse.

## Changing the main jets

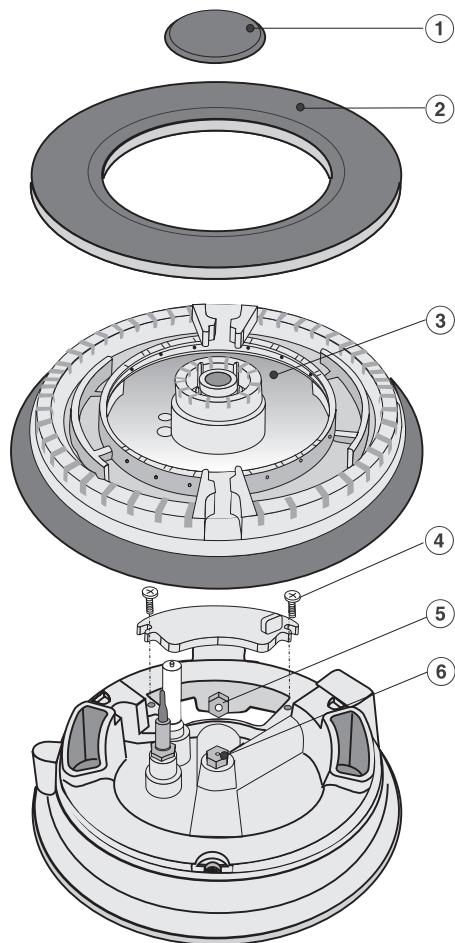
### Small, medium and large burners



- Take off the pan support, burner cap ② and the burner head ④.
- Using an M7 socket spanner unscrew the main jet ⑤.
- Change the main jet.

# Conversion to another type of gas

## Wok burner



- Take off the burner cap ①, burner ring ② and the burner head ③.
- Loosen screws ④ and remove the cover plate.
- Using an M7 socket spanner unscrew the main jets ⑤ (larger diameter) and ⑥ (smaller diameter).
- Change the main jets.

# Conversion to another type of gas

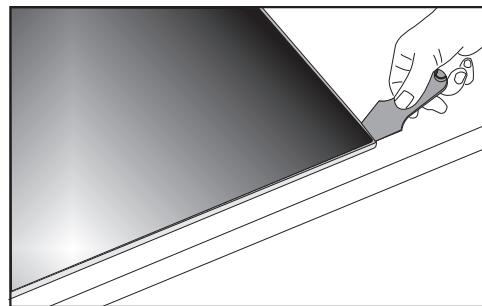
## Changing the small jets

To change the small jets, the burner securing screws must first be loosened and the upper section of the appliance removed.

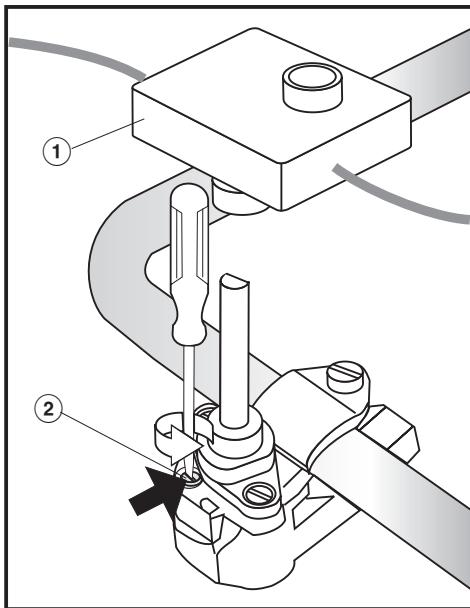
- Remove the operating controls by pulling them upwards.
- Remove the upper section.

N.B. To remove a ceramic upper section:

Insert the lever supplied between the frame and the worktop, prise up the upper section and remove.



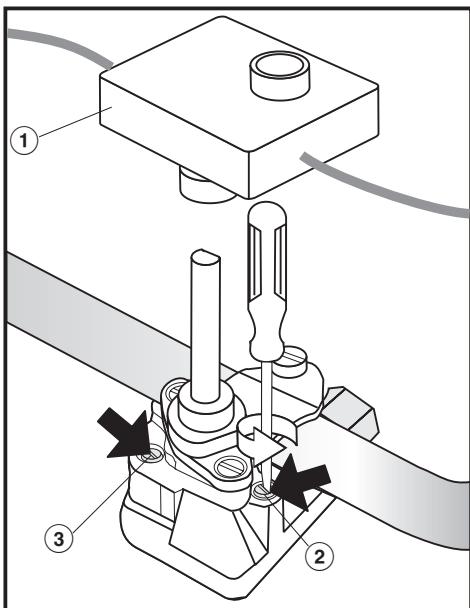
## Small, normal and large burners



- Remove the ignitor ①.
- Using a small screwdriver, unscrew the small jet ② in the gas fitting.
- Pull the jet out with a pair of pointed pliers.
- Select the jets as shown in the table, fit, reversing the procedure and secure.

# Conversion to another type of gas

## Wok burner



- Remove the ignitor ①.
- Using a small screwdriver, unscrew the small jets ② and ③ in the gas fitting.
- Pull the jets out with a pair of pointed pliers.
- Select the jets as shown in the table, fit, reversing the procedure, and secure.

② Small jet with smaller diameter  
(e.g. for liquid gas: 0.20).

③ Small jet with larger diameter  
(e.g. for liquid gas: 0.46).

# Conversion to another type of gas

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## After changing the jets

- Assemble the removed burner parts in reverse order and check for leaks by operating the burner without the upper section of the hob in place (use a match to ignite the flame).
- Remove the burner parts again.
- Then replace the upper section of the hob.

- Screw in the burner bases and re-assemble the burner parts, making sure they are in the correct order.
- Replace the controls.
- Finally ignite all the burners to check that they are operating correctly.

The flame must not go out in the lowest setting, or when the control is turned quickly from a high to a low setting.

In the highest setting the flame must have a distinctive and visible core.

Stick the label supplied with the jets above the label stating the type of gas being used.



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